

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Golf and Club Management

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2020

### GRM2 Curriculum Modification for 2021-22

Fanshawe College




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# CURRICULUM MODIFICATION REQUEST FORM

## COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

### Program Requiring Changes

Program Title: Golf and Club Management		
Program Number: GRM2	Date Submitted: 12/1/2020	
Dean responsible for program: Tracy Gedies	Associate Dean: Michelle Giroux	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input type="checkbox"/> W <input type="checkbox"/> S   Other:	Catalogue Year(s) Impacted: 2021/22	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2017	
<i>I have read the reasons for the change and...</i>	<i>Signature and date</i>	
Associate Dean of School:	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 <b>December 3, 2020</b>
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	 December 2, 2020
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Senior Vice President Academic (required for major changes and late DAs):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	 <b>December 9, 2020</b>
Office of the Registrar:	<input type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	
Notes:		

*Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.*

**1.0 Describe proposed change(s). Complete Appendix A (if necessary), Appendix B and amend SDAR (Refer to Appendix C).**

**2.0**

The SFTY-1075- Food Safe, Smart Serve and First Aid course will be removed from the program, and the contents of the course incorporated into other courses within the program. This shift will better align the safety modules with specific golf application and help to reduce the high number of hours in Level 1 of the program.

DEVL-1049 – Career Preparation is also being removed. This will also help to reduce the high hours in Level 1 of the program.

BEVR-1022 – Wine and Beer will be moved from level 4 to level 3 to even out the number of courses between the levels.

A name change and additional hours will be added to the Technology course in Level 2 to better reflect the changes happening in the golf industry.

**Reason/Rationale for Changes**

2.1 The reason for the change is based on:

- A recent program review
- Program Advisory Committee feedback
- Student feedback
- KPI results
- Accreditation or other regulatory requirements
- Shared curriculum
- Trends in the field/industry
- Other (please describe):

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- Yes
- No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- Goal 1 – Enhance innovative practices for exceptional student learning
- Goal 2 – Manage enrolment growth
- Goal 3 – Optimize use of resources
- Goal 4 – Build sustainable sources of alternative revenue

### 3.0 Students

3.1 Will the change affect the cost of the program for students?

- Yes
- No

3.2 If yes, there will be an additional cost for:

- Materials (Include details):
- Equipment (Include details):
- Other (Please describe):

### 4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])

- Yes
- No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- No
- Yes (If yes, please explain)

### 5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- No
- Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- Lawrence Kinlin School of Business
- School of Information Technology
- School of Contemporary Media
- School of Design
- School Digital and Performing Arts
- School of Tourism, Hospitality and Culinary Arts
- School of Community Studies
- School of Health Sciences
- School of Nursing
- School of Public Safety

- Donald J. Smith School of Building Technology
- Norton Wolf School of Aviation Technology
- School of Applied Sciences and Technology
- School of Transportation Technology and Apprenticeship
- School of Language and Liberal Studies
- English Language Institute
- London South Campus
- Simcoe/Norfolk Regional Campus
- St Thomas/Elgin Regional Campus
- Woodstock/Oxford Regional Campus
- Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?  
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- No
- Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- No
- Yes (If yes, consult with the Co-op office prior to submission)

## 6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- No
- Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- No
- Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- No
- Yes (If yes, please explain)

## 7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- Yes
- No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy A126) as listed below?

- No
- Yes

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 4 required (minimum of 2 must be electives)
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7.3 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- No
- Yes

**Note:** In accordance with POLICY NUMBER: A122 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

7.4 Indicate:

- i) Total program hours before proposed change:   1257
- ii) Total program hours after proposed change:   1223
- iii) Level(s) in which the proposed change(s) occurs:   1,2,3,4

7.4.1 Are the total program hours consistent with the requirements as listed below?

- Yes
- No (If no, please explain)

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2100 hours
<b>Graduate Certificate</b> - 600 hours	<b>DOAA</b> – 120 to 200 hours

COMMS - Vocational Learning Outcomes by Program, Level and Course

Program Name: Golf and Club Management  
 Program Code: GRM2 (GRM2-THS-20201)  
 Academic Year: 2020-2021  
 Only Display Core Courses:

Level 1

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11	12
BEVR-1001	Mixology	B	B	B	B	B					IBC			
BUSI-1063	Business for Club Mgrs-Intro	I	I	I	I	I	I	I	I	I	I	I	I	
COOP-1020	Co-op Educ. Employment Prep													
<del>DEVL-1049</del>	<del>Career Preparation</del>		†						†					
HORT-1042	Turf Mgmt 1						I					I	I	
MATH-1210	Math for Hospitality							I						
RECN-1028	Playing the Game	I	I	I	I	I			I			I	I	
RECN-1040	Golf & Recreation in Canada	I	IB	IB	I	I		I	I	I		I	I	
<del>SFTY-1075</del>	<del>Food Safe/Smartserve/First Aid</del>	†							†					
WRIT-1042	Reason/Writing 1-Tourism/Hosp													

Level 2

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11	12
<del>COMP-1528</del>	<del>Software Skills Development</del>		†	IB	IB	IB		†	†	IB	†	IBC		
COMP-1553	Technology for Golf		I	IB	IB	IB		I	I	IB	I	IBC		
FDMG-1124	Cooking for Club Managers			I							I			
FDMG-1125	Food & Beverage Service					I					I			
MGMT-1257	Leadership & Org Skills	IB	IBC	IBC		IB		IB	IBC	IBC	I			
MGMT-1260	Customer Service for Clubs	I	IB	IB	I	IBC	IB	IB	IBC	I	I	I		
MKTG-1099	Marketing Strategies/Analysis		I		I	I		I		I				
RECN-3020	Golf Swing Analysis	B	B	B	I	IBC	I	I	IBC	IBC	I	I	I	

Level 3

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11	12
ACCT-1105	Accounting for Clubs	BC	BC	B			BC	BC		BC		IBC		
COMM-3080	Comm Tourism & Hospitality													
HORT-5007	Turf & Course Design-Adv	BC	BC	BC		B	BC	BC	BC	B		BC	BC	
MGMT-3088	HR Mgmt & Employee Engagement		C						C					
MRCH-1012	Golf Shop Operations & Retail	IB	IBC	IBC	IBC	IB				IBC		IBC		
PLAN-3012	Event Planning for Clubs 1													
BEVR-1022	Wine & Beer	I									I			

Level 4

Course Number	Course Name	1	2	3	4	5	6	7	8	9	10	11	12
<del>BEVR-1022</del>	<del>Wine &amp; Beer</del>	†								†			
LAWS-3060	Law & Risk Management	I	I	I	I	I	I	I	I				
MGMT-5088	Golf & Club Facilities Mgmt	BC	BC	BC		IBC	BC		BC	IBC	I		
MGMT-5089	Guest Membership Sales Mgmt	I	BC	BC	BC	B	BC	BC	BC	BC	BC		
MGMT-5090	Club Governance Policies	IB	IB	IB			IB	IB					
PLAN-3013	Event Planning for Clubs 2												
TOUR-3004	Golf Tourism		BC	BC	BC		BC		BC		BC		

Vocational Learning Outcomes

- 1 Identify the inherent risks associated with operating a healthy and safe golf and recreational club environment;
- 2 Apply contemporary business administration skills to the management of golf and recreational club facilities;
- 3 Contribute to the effective coordination of a golf and recreational club operations;
- 4 Apply the principles of marketing, sales and merchandising as it relates to various business operations within club facilities;
- 5 Contribute to the implementation of on-going strategies for optimal customer service and relations;
- 6 Apply the fundamental principles and techniques necessary for maintenance and sustainability of golf and recreational club facilities;
- 7 Research and plan strategically for the effective operation of golf and recreational club facilities;
- 8 Contribute to strategies for effectively managing the performance and development of staff and volunteers;
- 9 Develop entrepreneurial strategies for the operation and management of golf and club facilities;
- 10 Provide effective Food and Beverage service delivery & management, including customer service and coordination of special events;
- 11 Adapt to various and changing technologies, systems and applications for the golf & club management industry;
- 12 Support the maintenance/care regime needed in order to sustain the turf and garden areas of the golf and/or recreational club facility.



COMMS - Essential Employability Skills by Program, Level and Course

Program Name: Golf and Club Management  
 Program Code: GRM2 (GRM2-THS-20201)  
 Academic Year: 2020-2021

Level 1

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
BEVR-1001	Mixology	X	X		X	X	X	X	X	X	X	X	
BUSI-1063	Business for Club Mgrs-Intro	X	X			X	X	X		X	X		
COOP-1020	Co-op Educ. Employment Prep	X	X				X	X	X		X	X	
<del>DEVL-1049</del>	<del>Career Preparation</del>	<del>X</del>	<del>X</del>				<del>X</del>	<del>X</del>	<del>X</del>	<del>X</del>	<del>X</del>	<del>X</del>	
HORT-1042	Turf Mgmt 1			X	X	X	X	X			X	X	
MATH-1210	Math for Hospitality	X	X	X	X			X		X	X	X	
RECN-1028	Playing the Game	X			X	X			X			X	
RECN-1040	Golf & Recreation in Canada		X				X	X		X	X	X	
<del>SFTY-1075</del>	<del>Food Safe/Smartserve/First Aid</del>						<del>X</del>	<del>X</del>			<del>X</del>	<del>X</del>	
WRIT-1042	Reason/Writing 1-Tourism/Hosp	X	X		X	X			X			X	

Level 2

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
ANTH-1012	Cultural Anthropology	X	X				X	X	X		X	X	
<del>COMP-1528</del>	<del>Software Skills Development</del>			<del>X</del>	<del>X</del>	<del>X</del>	<del>X</del>	<del>X</del>			<del>X</del>		
COMP-1553	Technology for Golf			X	X	X	X	X			X		
FDMG-1124	Cooking for Club Managers				X				X	X	X	X	
FDMG-1125	Food & Beverage Service	X	X	X					X	X	X	X	
MGMT-1257	Leadership & Org Skills	X	X				X	X		X	X		
MGMT-1260	Customer Service for Clubs	X	X	X	X	X	X	X	X	X	X	X	
MKTG-1099	Marketing Strategies/Analysis	X	X			X	X	X		X	X		
RECN-3020	Golf Swing Analysis	X	X	X	X	X	X	X	X	X	X	X	

Level 3

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
ACCT-1105	Accounting for Clubs	X	X	X	X	X	X	X			X	X	
COMM-3080	Comm Tourism & Hospitality	X	X		X	X	X	X	X	X	X		
HORT-5007	Turf & Course Design-Adv			X	X	X	X	X			X	X	
MGMT-3088	HR Mgmt & Employee Engagement	X	X		X			X	X	X	X		
MRCH-1012	Golf Shop Operations & Retail	X	X	X	X	X	X	X	X	X	X	X	
PLAN-3012	Event Planning for Clubs 1												
BEVR-1022	Wine & Beer		X						X	X			

Level 4

Course Number	Course Name		1	2	3	4	5	6	7	8	9	10	11
<del>BEVR-1022</del>	<del>Wine &amp; Beer</del>		X						X	X			
ECON-3008	Global Economics	X	X	X	X	X	X	X	X	X	X	X	X
LAWS-3060	Law & Risk Management		X			X	X	X			X	X	
MGMT-5088	Golf & Club Facilities Mgmt			X	X		X		X	X			
MGMT-5089	Guest Membership Sales Mgmt				X	X	X			X	X	X	
MGMT-5090	Club Governance Policies	X	X		X	X	X	X	X	X	X	X	X
PLAN-3013	Event Planning for Clubs 2												
TOUR-3004	Golf Tourism	X	X	X	X	X	X	X	X	X	X	X	X

Essential Employability Skills

- 1 Communicate clearly, concisely and correctly in the written, spoken and visual form that fulfills the purpose and meets the needs of the audience.
- 2 Respond to written, spoken or visual messages in a manner that ensures effective communication.
- 3 Execute mathematical operations accurately.
- 4 Apply a systematic approach to solve problems.
- 5 Use a variety of thinking skills to anticipate and solve problems.
- 6 Locate, select, organize and document information using appropriate technology and information systems.
- 7 Analyze, evaluate and apply relevant information from a variety of sources.
- 8 Show respect for diverse opinions, values, belief systems and contributions of others.
- 9 Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
- 10 Manage the use of time and other resources to complete projects.
- 11 Take responsibility for one's own actions, decisions and consequences.

## Degree Audit Report

Catalog: 2021/2022

<b>Program:</b>	GRM2	<b>Name:</b>	Golf and Club Management (Co-op)
<b>Department:</b>	THS - Tourism, Hospitality & Cul.		
<b>Academic Level:</b>	PS		
<b>CCD:</b>	8 - 4AcadSem/1200-1400hrs		
<b>Credential:</b>	Ontario College Diploma		
<b>Grade Scheme:</b>	LG2		
<b>Major:</b>	GRM3 - Golf and Club Management	<b>Div:</b>	THS - Tourism, Hospitality & Culinary Arts
<b>Co-Op Indicator:</b>	Mandatory Co-op		

### Academic Program Requirement

<b>Total Credits:</b>	80.5	<b>Residency Reqmt:</b>	21
<b>GPA Requirement:</b>	2	<b>Residency Reqmt GPA:</b>	2
<b>Minimum Grade:</b>	D		

### Academic Requirement: GRM2.20 Golf & Club Management

<b>Major:</b>	GRM3		
<b>Grade Scheme:</b>	LG2		
<b>Minimum GPA:</b>		2	
<b>Minimum Grade:</b>			

### Subrequirement: Level 1

Gen Ed - Take a 3 credit General Education elective course. Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE	
MATH-1210	Math for Hospitality	30		2	
<del>SFTY-1075</del>	<del>Food Safe, Smart Serve &amp; First Aid</del>	<del>15</del>		<del>1</del>	REMOVE
BUSI-1063	Business for Club Managers-Intro	45		3	
<del>DEVL-1049</del>	<del>Career Preparation</del>	<del>30</del>		<del>2</del>	REMOVE
RECN-1040	Golf & Recreation in Canada	30		2	
RECN-1028	Playing the Game	75		4	
HORT-1042	Turf Management 1	30		2	
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45		3	
BEVR-1001	Mixology	45		1.5	
COOP-1020	Co-operative Education Employment Prep	6		1	

### Subrequirement: Level 2

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE	
<del>COMP-1528</del>	<del>Software Skills Development</del>	<del>22</del>		<del>2</del>	REMOVE
COMP-1553	Technology for Golf	33		2	ADD
MGMT-1257	Leadership & Organizational Skills	44		3	
ANTH-1012	Cultural Anthropology	45		3	**
FDMG-1124	Cooking for Club Managers	44		3	
FDMG-1125	Food & Beverage Service for Clubs	55		4	
MKTG-1099	Marketing Strategies & Analysis	44		3	
MGMT-1260	Customer Service for Clubs	33		2	
RECN-3020	Golf Swing Analysis	30		2	

### Subrequirement: Level 3

Take all of the following Mandatory Courses:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>	
ACCT-1105	Accounting for Clubs		44	3	
COMM-3080	Comm for Tourism & Hospitality		45	3	
MGMT-3088	HR Management & Employee Engagement		44	3	
MRCH-1012	Golf Shop Operations & Retail		40	3	
HORT-5007	Turf Management & Course Design-Adv		44	3	
PLAN-3012	Event Planning for Clubs 1		40	3	
BEVR-1022	Wine & Beer		33	2	ADD

**Subrequirement: Level 4**

Take all of the following Mandatory Courses:

		<b>Total Hours</b>	<b>Total Credits</b>	<b>GE</b>	
LAWS-3060	Law & Risk Management		33	2	
MGMT-5088	Golf & Club Facilities Management		55	4	
<del>BEVR-1022</del>	<del>Wine &amp; Beer</del>		<del>33</del>	<del>2</del>	REMOVE
MGMT-5090	Club Governance Policies & Procedures		33	2	
TOUR-3004	Golf Tourism		11	1	
ECON-3008	Global Economics		45	3	**
MGMT-5089	Guest Membership Sales Management		33	2	
PLAN-3013	Event Planning for Clubs 2		44	3	


**Subrequirement: Gen Ed - Electives**

Take 3 General Education Credits - Normally taken in Level 1

**Subrequirement: Program Residency**

Students Must Complete a Minimum of 21 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

  
 Approved By Chair/Manager:

  
 Approved by Dean:

General Education Approved By(as appropriate):

December 3, 2020

Department and Date:

December 2, 2020

Date:

Date: